



Rendezvous is seeking an enthusiastic and experienced individual to join the Food & Beverage team as a **Restaurant Manager**.

The Restaurant Manager will be expected to provide outstanding food and beverage service for all restaurants and functions in the resort. To be an integral part of the management of the resort in all phases of its operation, administration and good guidance of its direction in its Vision and Mission.

Major Responsibilities:

- To be a true leader by example continually emphasizing day to day communication skills and commitment to outstanding service to guests.
- To ensure the smooth operation of the restaurant team through food and beverage operational procedures and full cooperation with supporting teams.
- Developing restaurant operational objectives; reporting strategic plans and reviews; preparing and completing action plans
- Implementing production, productivity, quality, and customer-service standards; resolving problems; determining system improvements; implementing change
- Accomplishes restaurant human resource objectives by recruiting, selecting, orienting, training, scheduling, coaching, communicating job expectations, appraising, and enforcing policies and procedures.
- Ensure the highest standards of service staff appearance and discipline
- Meets restaurant financial objectives by forecasting requirements; and assisting with the preparation of annual budget

Education and Work Experience Required:

- Degree in hotel/restaurant management is desirable. Minimum 3 years in an EP or all-inclusive operation in a similar role or Assistant Manager position
- Previous working experience with multiple outlets and teams
- Certified in Food Hygiene
- Versed in Microsoft office, Power Point and Outlook
- Intermediate knowledge of wines
- Intermediate knowledge of Budget and Standard Operation Procedures preparation.
- Able to work shifts and holidays
- Submission of a clean police record is mandatory
- At least two references to be provided

Key Skills Traits:

- Planning
- Excellent Guest contact skills
- Giving Feedback,
- Developing Budgets
- Self-Motivated, and the ability to schedule, train, motivate, and organise team members
- Demonstrates Positive energy Level
- Ability to Multi-task and work in a fast-paced environment and learn new procedures
- Effective Interpersonal and Communication skills for dealing with diverse employees

Please note all references will be checked and only shortlisted candidates will be contacted.

Applications should be emailed to:

HUMAN RESOURCES

VACANCY: RESTAURANT MANAGER

giselle@theromanticholiday.com

Deadline for submission of applications: Tuesday February 23rd, 2016